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solution are to be united, both in a warm state, and are at the same time to be well agitated, and brought to the temperature of about one hundred and eighty of Fahrenheit's scale; than about seven pints of animal gall are to be added, and when they are intimately mixed, the soap is completed, and will answer all the purposes above mentioned.

To improve soft soap, for general purposes in soft water, proceed as described in the last process, only observe to add about nineteen pounds of the carbonate of lime, or other fit calcareous substance, in solution with about ten gallons of pearl ash or potash leys; or of other soap leys, of which soft soap is made, of a middling strength, and about two pints of animal gall in lieu of the proportions above described. Soap made in this way will wash and scour woollens, flannels, cotton, linen, and a variety of other articles, in a superior manner to soaps made in any manner before publicly known.

The proportions mentioned, are those which the patentee has found by long experience to be best calculated to effect the object desired; but he has prefixed the word *about* to each quantity specified, because though the proportions stated are sufficient for the purpose, yet a small variation may be made in the quantities of the different component parts of the patent soap, without producing in it any material alteration.

Patent of Mr. Michael Shannon of Berwick-street, London, for improvement in the art of Brewing.

Dated March, 1810.

Mr. Shannon's improvement in Brewing consists in making the liquor circulate through the infusion vessel (or mashing tub) and the boiler, by the action of a forcing pump.

The apparatus, by which this is effected, is principally an infusing vessel closed at top, having two sets of pipes communicating with the top and bottom of the boiler in such a manner, that a forcing pump, joined to them, can be made to impel the liquor through the malt in the infusing vessel and through the boiler, either

from the bottom upwards, or from the top downwards according as cocks placed in these pipes are turned in different directions.

The infusing vessel is also provided with two false bottoms, or perforated partitions, within side, one near its top, and another near its bottom, to allow the liquor or wort to pass more freely through it during the time of operating, it has also a small door near each extremity for putting in and taking out the malt, which doors are closed tight by screws; and for greater security the top and bottom of the vessel are also fastened to the sides by screws; there is besides an open pipe rising upwards from the top to let off the air, and a cock at its bottom to let off the liquor when the infusion is completed; this infusing vessel is, as represented in the drawing, about half the diameter of the boiler, and twice its height in length, and is placed in a sloping position, so that the lower edge of its top may reach just above the top of the boiler; near the forcing pump, an air vessel is fastened, similar to that in fire engines and for the same purpose of keeping up a constant uniform motion in the impelled fluid.

The boiler is closed at top, has a cock to let off the liquor, when required, and in other respects is fitted up in the usual manner.

The patentee concludes his specification with stating, that by these improvements, the wort may be made as strong as the proportions of materials will allow; that the inconvenient and imperfect operation of mashing is avoided; and that the sprout, or exhausted grain may be afterwards drawn out with great facility and saving of labour; he also states that a similar apparatus may be applied for passing the wort through hops instead of boiling; in case the same should be preferred either for economy, or for giving strength or peculiar flavour to the liquor.

Observation.... The purpose of Mr. Shannon's apparatus, might be probably effected equally well by one of simpler construction. The patentee seems to prefer making the liquor pass from below upwards through the malt in the infusing vessel, and as there

does not appear to be any great use in making it pass both ways, confining its course to the first mentioned direction, would alone render half the number of pipes and cocks unnecessary. The method of placing the doors for putting in the malt seems not well contrived: if an erect position would do equally well for the infusing vessel, a single door at the top would be kept tight easier, and be much more convenient; and as to the inclined position in which this vessel is represented in the drawing, which accompanies the specification, its utility cannot be imagined, as the patentee has neglected to point it out, or give any hint which might enable us to conjecture what it might be.

To give any decided opinion as to the advantage of this new process for brewing, would be premature, before its actual success has been experienced, but at least it may be allowed to commend the ingenuity of its contrivance, and to declare that it seems very likely to have all the advantages pointed out by the patentee, and therefore highly to merit a fair trial: to apply the same process to hops, requires some caution, as it is the opinion of some men of experience, that a simple infusion of the hops in hot water, without boiling them, would give the liquor the best flavour: and if we may reason from what occurs in the management of tea, of which the simple infusion is so pleasing, while the boiled liquor from it is nauseous, it is highly probable that this opinion is well founded.

Patent of Mr. Stephen Hooper, of Walthamworth (near London) for a thermometer, for ascertaining the heat of Bakers' ovens and for other purposes

The principle of this instrument (which is the same as that of other metallic thermometers) may be variously applied; but the mode preferred by the patentee, consists of a brass tube equal in length to the oven, and about an inch and quarter in diameter; into this a rod of fir or other straight grained wood, is introduced,

nearly of the same length as the brass tube, without sticking. The tube and rod are fastened to each other at one end, so that if any expansion or contraction take place in the brass tube through change of temperature, that change will be indicated at the other end, by comparing the length of the tube with that of the rod, which has a scale fixed to it for that purpose, but as the divisions are too minute to be well discerned on a simple scale, the patentee prefers one made to multiply the space of the changes, by a lever, a combination of levers, or by a rack and pinion, according to the methods usual for pyrometers; the particular method which he uses, is to affix a rack to the end of the brass tube, and cause the rack to turn a small pinion, and to place on the axis of the pinion, a hand or index, which points the degree of expansion or heat, upon a circular plate properly divided. The pinion and the plate in which the axis of the pinion turns, are affixed to the wooden rod.

For applying this thermometer to use, a channel or hole is made in the brick work of the oven, about six inches below and parallel to the bottom of the oven, extending from the mouth to the farther end, in such a manner, that a vertical plane passing through this channel, would nearly bisect the oven and door. The thermometer is introduced into this channel, leaving the index end exposed to view below the door of the oven. The channel or hole may be also made in any other convenient part of the oven, but the patentee seems to prefer that above mentioned.

Farther account of the bells moved by De Luc's electric Column.

The bells before noticed, are stated in the 150th No of the Philosophical Journal, to have been ringing on the 24th of August, and to be as likely to continue their motion as at first; they have now moved incessantly for 152 days.

To this account, a request is now added that if any mechanical gentleman knows a good method, by